

TO:	
<b>COMMISSIONER OF PATENTS AND TRADEMARKS</b> (USPTO) P.O. Box 1450 Alexandria, VA 22313-1450	<b>REPORT ON THE</b> <b>FILING OF DETERMINATION OF AN ACTION OR APPEAL</b> <b>REGARDING A COPYRIGHT</b>

In compliance with the Act of July 19, 1952 (66 Stat. 814; 35 U.S.C. 290) you are hereby advised that a court action has been filed on the following patent(s) in the U.S. District Court:

<b>DOCKET</b>	<b>DATE FILED</b>	<b>UNITED STATES DISTRICT COURT,</b>
1:10-cv-00461	1/22/2010	<b>NORTHERN DISTRICT OF ILLINOIS, EASTERN DIVISION</b>
<b>PLAINTIFF</b>		<b>DEFENDANT</b>
Pactiv Corporation		Multisorb Technologies, Inc. et al
<b>PATENT NO.</b>	<b>DATE OF PATENT</b>	<b>PATENTEE</b>
See Attached	See Attached	See Attached
5,698,250		
5,948,457		
6,183,790		
5,811,142		
6,731,905		

In the above-entitled case, the following patent(s) have been included:

<b>DATE INCLUDED</b>	<b>INCLUDED BY</b>		
	<input type="checkbox"/> Amendment <input type="checkbox"/> Answer <input type="checkbox"/> Cross Bill <input type="checkbox"/> Other Pleading		
<b>PATENT NO.</b>	<b>DATE OF PATENT</b>	<b>PATENT</b>	

In the above-entitled case, the following decision has been rendered or judgment issued:

<b>DECISION/JUDGMENT</b>		
<b>CLERK</b>	<b>(BY) DEPUTY CLERK</b>	<b>DATE</b>
Michael W. Dobbins	Tiana Davis	1/25/2010

[54] **MODIFIED ATMOSPHERE PACKAGE FOR CUT OF RAW MEAT**

[75] **Inventors:** Gary R. DelDuca, Canandaigua; Alan E. Deyo, Rushville; Vinod K. Luthra; Wen P. Wu, both of Pittsford, all of N.Y.

[73] **Assignee:** Tenneco Packaging Inc., Evanston, Ill.

[21] **Appl. No.:** 627,137

[22] **Filed:** Apr. 3, 1996

[51] **Int. Cl.<sup>6</sup>** ..... A23B 4/00

[52] **U.S. Cl.** ..... 426/124; 53/432; 206/557; 426/129; 426/133; 426/392; 426/396

[58] **Field of Search** ..... 53/432-434; 426/124, 426/127, 129, 133, 396, 418, 392; 206/557

[56] **References Cited**

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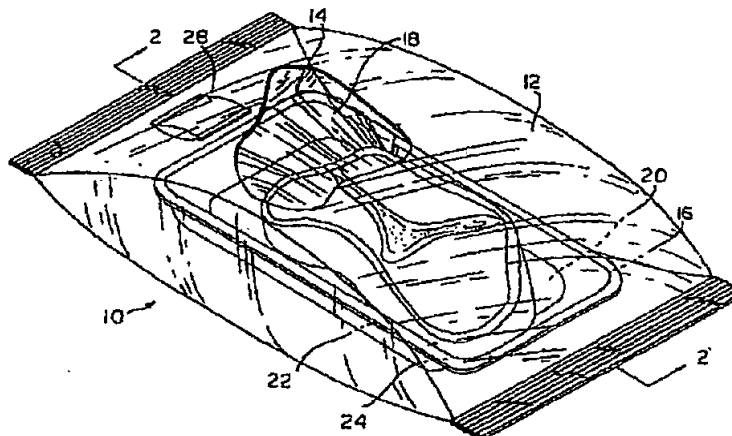
**Primary Examiner**—Joseph W. Drodge

**Attorney, Agent, or Firm**—Arnold, White & Ducker

[57] **ABSTRACT**

A modified atmosphere packaging system and method creates a modified atmosphere in a package including an inner container and an outer container. The inner container is composed of at least partially of a polymeric material substantially permeable to oxygen, while the outer container is composed of a polymeric material substantially impermeable to oxygen. After a food product such as raw meat is placed within the inner container, the inner container is flushed with a desired mixture of gases to substantially remove oxygen from the inner container. The flushed inner container is then sealed and inserted into the outer container without sealing the outer container. Next, the outer container is flushed with the desired mixture of gases to substantially remove oxygen from the outer container. After flushing the outer container, the outer container is sealed. An oxygen scavenger is provided in the package to substantially absorb any residual oxygen within the package.

24 Claims, 2 Drawing Sheets



**United States Patent** [19][11] **Patent Number:** 5,948,457

DelDuca et al.

[45] **Date of Patent:** \*Sep. 7, 1999[54] **MODIFIED ATMOSPHERE PACKAGE**

[75] **Inventors:** Gary R. DelDuca, Canandaigua; Alan E. Deyo, Rushville; Vinod K. Luthra; Wen P. Wu, both of Pittsford, all of N.Y.

[73] **Assignee:** Tenneco Packaging Inc., Evanston, Ill.

[\*] **Notice:** This patent is subject to a terminal disclaimer.

[21] **Appl. No.:** 09/094,008

[22] **Filed:** Jun. 9, 1998

**Related U.S. Application Data**

[63] Continuation of application No. 08/763,719, Dec. 13, 1996, Pat. No. 5,811,142, which is a continuation-in-part of application No. 08/627,137, Apr. 3, 1996, Pat. No. 5,698,250.

[51] **Int. Cl.<sup>6</sup>** ..... A23B 4/00

[52] **U.S. Cl.** ..... 426/124; 53/432; 206/557; 426/129; 426/133; 426/392; 426/396

[58] **Field of Search** ..... 426/124, 129, 426/133, 392, 396, 397, 410, 418; 206/213.1, 557; 53/432-434, 510; 252/188.28

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"Controlled and Modified Atmosphere Packaging," Fran Labell, Jan., 1985, Food Processing, pp. 152-154.

List of Oxygen Absorber References, pp. 1-32, Undated.

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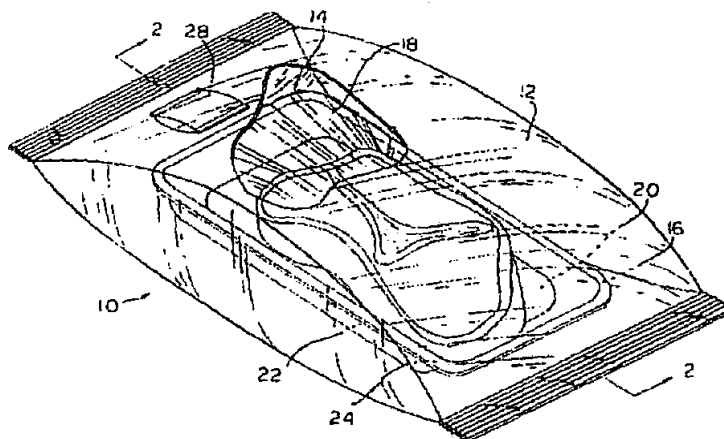
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**Primary Examiner**—Joseph W. Drodge

**Attorney, Agent, or Firm**—Arnold White & Durkee

[57] **ABSTRACT**

A modified atmosphere packaging method creates a modified atmosphere in a package including an inner package and an outer package. The inner package is composed at least partially of a polymeric material substantially permeable to oxygen, while the outer package is composed of a polymeric material substantially impermeable to oxygen. After a food product such as raw meat is placed within the inner package, the inner package is flushed with a desired mixture of gases to substantially remove oxygen from the inner package. The flushed inner package is then sealed and inserted into the outer package without sealing the outer package. Next, the outer package is flushed with the desired mixture of gases to substantially remove oxygen from the outer package. After flushing the outer package, the outer package is sealed. An oxygen scavenger is provided in the package to substantially absorb any residual oxygen within the package. The oxygen scavenger is activated with an oxygen uptake accelerator to increase the rate at which the residual oxygen is absorbed.

**17 Claims, 3 Drawing Sheets**

(12) **United States Patent**  
**DelDuca et al.**

(10) **Patent No.:** **US 6,183,790 B1**  
 (45) **Date of Patent:** **\*Feb. 6, 2001**

(54) **MODIFIED ATMOSPHERE PACKAGE**

(75) **Inventors:** Gary R. DelDuca, Canandaigua; Alan E. Deyo, Rushville; Vinod K. Luthra; Wen P. Wu, both of Pittsford, all of NY (US)

(73) **Assignee:** Pactiv Corporation, Lake Forest, IL (US)

(\*) **Notice:** Under 35 U.S.C. 154(b), the term of this patent shall be extended for 0 days.

This patent is subject to a terminal disclaimer.

(21) **Appl. No.:** 09/384,517

(22) **Filed:** Aug. 27, 1999

**Related U.S. Application Data**

(63) Continuation of application No. 09/094,008, filed on Jun. 9, 1998, now Pat. No. 5,948,457, which is a continuation of application No. 08/763,719, filed on Dec. 13, 1996, now Pat. No. 5,811,142, which is a continuation-in-part of application No. 08/627,137, filed on Apr. 3, 1996, now Pat. No. 5,698,250.

(51) **Int. Cl.<sup>7</sup>** ..... A23B 4/00

(52) **U.S. Cl.** ..... 426/124; 426/129; 426/133; 53/432; 206/557

(58) **Field of Search** ..... 426/124, 129, 426/133, 392, 396, 397, 410, 418; 206/213.1, 557; 252/188.28; 53/432, 433, 434

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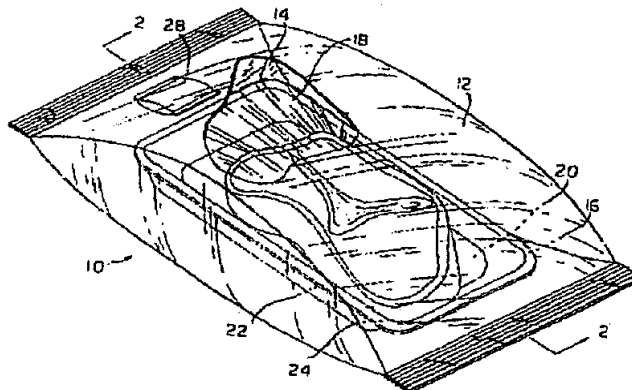
**Primary Examiner**—Joseph W. Drodge

(74) **Attorney, Agent, or Firm**—Jenkins & Gilchrist

(57) **ABSTRACT**

A modified atmosphere packaging method creates a modified atmosphere in a package including an inner package and an outer package. The inner package is composed of at least partially of a polymeric material substantially permeable to oxygen, while the outer package is composed of a polymeric material substantially impermeable to oxygen. After a food product such as raw meat is placed within the inner package, the inner package is flushed with a desired mixture of gases to substantially remove oxygen from the inner package. The flushed inner package is then sealed and inserted into the outer package without sealing the outer package. Next, the outer package is flushed with the desired mixture of gases to substantially remove oxygen from the outer package. After flushing the outer package, the outer package is sealed. An oxygen scavenger is provided in the package to substantially absorb any residual oxygen within the package. The oxygen scavenger is activated with an oxygen uptake accelerator to increase the rate at which the residual oxygen is absorbed.

**10 Claims, 3 Drawing Sheets**



**United States Patent** [19][11] **Patent Number:** 5,811,142**DelDuca et al.**[45] **Date of Patent:** \*Sep. 22, 1998[54] **MODIFIED ATMOSPHERE PACKAGE FOR CUT OF RAW MEAT**[75] **Inventors:** Gary R. DelDuca, Canandaigua; Alan E. Deyo, Rushville; Vinod K. Luthra; Wen P. Wu, both of Pittsford, all of N.Y.[73] **Assignee:** Tenneo Packaging, Evanston, Ill.[\*] **Notice:** The term of this patent shall not extend beyond the expiration date of Pat. No. 5,698,250.[21] **Appl. No.:** 763,719[22] **Filed:** Dec. 13, 1996**Related U.S. Application Data**[63] **Continuation-in-part of Ser. No. 627,137, Apr. 3, 1996, Pat. No. 5,698,250.**[51] **Int. Cl.<sup>6</sup>** ..... A23B 4/00[52] **U.S. Cl.** ..... 426/424; 53/432; 206/557; 426/129; 426/133; 426/392; 426/396[58] **Field of Search** ..... 426/124, 129, 426/133, 392, 396, 397, 410, 418; 206/213.1, 557; 53/432-434, 510; 252/188.28[56] **References Cited****U.S. PATENT DOCUMENTS**

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2,825,651	3/1958	Loe et al. ....	99/171
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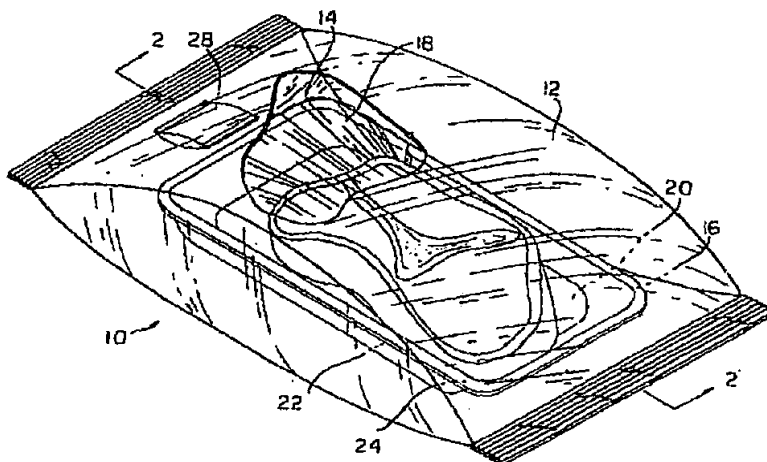
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 Gill, C. O., et al., "The Use of Oxygen Scavengers to Prevent Transient Discolouration of Ground Beef Packaged Under Controlled, Oxygen-depleted Atmospheres," *Meat Science*, vol. 41, No. 1, pp. 19-27, (1995).  
 Gill, C. O., "Extending the Storage Life of Raw Chilled Meats," Elsevier Science Ltd., S99-S109 (1990).  
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 "Controlled and Modified Atmosphere Packaging," *Fran Label*, Jan. 1985, Food Processing, pp. 152-154.  
 Brochure: Fuji-Formost FW-3700 "High Speed Horizontal Form-Fill Seal Machine", 1992.  
 Brochure: Multifilm Disiccants Inc., FreshPax Oxygen Absorbing Packets, 1994.

*Primary Examiner*—Joseph W. Drodge  
*Attorney, Agent, or Firm*—Arnold, White & Durkee

[57] **ABSTRACT**

A modified atmosphere packaging method creates a modified atmosphere in a package including an inner package and an outer package. The inner package is composed at least partially of a polymeric material substantially permeable to oxygen, while the outer package is composed of a polymeric material substantially impermeable to oxygen. After a food product such as raw meat is placed within the inner package, the inner package is flushed with a desired mixture of gases to substantially remove oxygen from the inner package. The flushed inner package is then sealed and inserted into the outer package without sealing the outer package. Next, the outer package is flushed with the desired mixture of gases to substantially remove oxygen from the outer package. After flushing the outer package, the outer package is sealed. An oxygen scavenger is provided in the package to substantially absorb any residual oxygen within the package. The oxygen scavenger is activated with an oxygen uptake accelerator to increase the rate at which the residual oxygen is absorbed.

**15 Claims, 3 Drawing Sheets**

(12) **United States Patent**  
DelDuca et al.

(10) Patent No.: **US 6,231,905 B1**  
(45) Date of Patent: **\*May 15, 2001**

(54) **SYSTEM AND METHOD OF MAKING A  
MODIFIED ATMOSPHERE PACKAGE  
COMPRISING AN ACTIVATED OXYGEN  
SCAVENGER FOR PACKAGING MEAT**

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698563 2/1996 (EP) .

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Pines Dr., both of Pittsford, NY (US)  
14534

(\*) Notice: This patent issued on a continued pro-  
secution application filed under 37 CFR  
1.53(d), and is subject to the twenty year  
patent term provisions of 35 U.S.C.  
154(a)(2).

Subject to any disclaimer, the term of this  
patent is extended or adjusted under 35  
U.S.C. 154(b) by 0 days.

(21) Appl. No.: 09/168,659

(22) Filed: Oct. 8, 1998

(51) Int. Cl.<sup>7</sup> ..... B65B 55/00

(52) U.S. Cl. .... 426/118; 426/129; 426/316;  
426/319; 426/324; 426/332; 426/396; 426/404;  
426/410; 426/415

(58) Field of Search ..... 426/118, 129,  
426/324, 332, 316, 319, 404, 396, 415,  
410; 53/427, 432, 434

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Gill, "Extending the Storage Life of Raw Chilled Meats,"  
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(1990).

(List continued on next page.)

Primary Examiner—Nina Bhat

(74) Attorney, Agent, or Firm—Jenkeus & Gilchrist, P.C.

(57)

**ABSTRACT**

A packaging system and method utilizes a modified atmo-  
sphere package including a first package and a second  
package. The first package includes a non-barrier portion  
substantially permeable to oxygen, while the second pack-  
age is substantially impermeable to oxygen. After a food  
product such as raw meat is placed within the first package,  
the first package is sealed and then inserted into the second  
package without sealing the second package so as to create  
a pocket between the first and second packages. The system  
and method first employ an oxygen reduction technique such  
as evacuation, gas flushing, and/or scavenging to quickly  
reduce the oxygen level in the pocket to a first non-zero  
level, and then employ an activated oxygen scavenger to  
further reduce the oxygen level to zero percent after the  
package is sealed. The oxygen scavenger is activated with an  
oxygen uptake accelerator to increase the rate at which the  
oxygen is absorbed. The oxygen scavenger is positioned  
external to the first package to aggressively absorb any  
residual oxygen within the pocket and the first package and  
absorb any oxygen that might seep into the modified atmo-  
sphere package.

22 Claims, 6 Drawing Sheets

